

USPH Inspection – M/S Norwegian Majesty – April 17,2004

Statement of Corrective Action

The following action has been taken to correct each of the deficiencies noted during the sanitation inspection conducted On board the vessel M/S Norwegian Majesty on April 17,2004 in the port of Charleston, SC

No.	Ref. No.	Item	Corrective action
1	33	FOOD SERVICE GENERAL CRACKED AND MISSING TILES WERE NOTED IN SEVERAL FOOD PREPARATION AREAS.	Staff Captain <i>New tiles arrived in Boston May 2nd. Replacement and repair of tiles will be done weekly in Bermuda. Yard spec has been made to renew tiles in the worse damaged areas. Spec no 522.06</i>
2	33	FOOD SERVICE GENERAL GAPS, OPEN SEAMS AND LOOSE PROFILE STRIPS WERE NOTED IN SEVERAL LOCATIONS WITHIN THE FOOD PREPARATION AREAS.	Staff Chief Engineer <i>Dry dock spec no 551.02</i>
3	33	SEVEN SEAS GALLEY – SOUP AREA THE PAINTED FLOOR SCUPPERS IN FRONT OF THE SOUP KETTLES WERE CORRODING.	Chief Officer <i>Corrected</i>
4	21	SEVEN SEAS GALLEY – AFT HOT LINE THE LANG RANGES AND GRILLS HAD GAPS AND OPEN SEAMS MAKING THESE AREAS DIFFICULT TO CLEAN.	Staff Chief Engineer <i>Corrected</i>
5	27	SEVEN SEAS GALLEY – HOT LINE CHARD DEBRIS WAS NOTED IN THE GAP OF THE LANG RANGE.	Staff Chief Engineer <i>Corrected</i>
6	34	SEVEN SEAS GALLEY – AFT HOT LINE LEAKS WERE NOTED IN THE BAIN MARRIE PLUMBING.	Staff Chief Engineer <i>Corrected</i>
7	22	SEVEN SEAS GALLEY – WAREWASH AREA THE FINAL RINSE SPRAY PATTERN WAS ERRATIC.	Staff Chief Engineer <i>Corrected</i>
8	19	SEVEN SEAS GALLEY – DISH STORAGE THE ICE SCOOP HANDLE WAS IN DIRECT CONTACT WITH THE ICE.	<i>Training and close supervision for all F & B personnel will be put in place.</i>
9	27	SEVEN SEAS GALLEY – AFT HOT LINE ENCRUSTED FOOD DEBRIS WAS NOTED ON THE RIGHT HAND SIDE OF THE LANG GRILL/RANGE COMBO.	<i>Better cleaning and supervision have been put in place.</i>
10	21	RENDEZVOUS BAR THE GASKETS ON THE UNDERCOUNTER REFRIGERATION UNITS WERE NOT TIGHT FITTING.	Refrigeration Engineer <i>Rebuilding of rails in progress.</i>

11	21	OBSERVATION LOUNGE THE GASKETS ON THE UNDERCOUNTER REFRIGERATION UNITS WERE NOT TIGHT FITTING.	Refrigeration Engineer <i>Rebuilding of rails in progress.</i>
12	33	FISH PREPARATION ROOM A LOOSE PROFILE WAS NOTED ON THE LEFT HAND SIDE OF THE THREE-COMPARTMENT SINK.	Staff Chief Engineer <i>Dry dock spec no 551.02</i>
13	20	FOOD SERVICE GENERAL ROUGH AND SCORED CUTTING BOARDS WERE NOTED IN THE SEVEN SEAS GALLEY AND IN THE BUTCHER SHOP.	<i>All cutting boards will be sent to the carpenter shop twice a month for re-sanding, all bad ones will be discarded and a order will be placed for new ones.</i>
14	33	CREW GALLEY THE PAINTED SCUPPERS IN FRONT OF THE SOUP KETTLES WERE CORRODED.	Chief Officer <i>Corrected</i>
15	22	NEW GALLEY – DISH WASH MACHINE THE CONVEYOR BELT WAS NOT FUNCTIONING PROPERLY.	Staff Chief Engineer <i>Tighten up conveyer belt</i>
16	22	CREW GLASS WASH PRESSURE GAUGES WERE MISSING FROM THE FINAL RINSE PLUMBING LINES AT THE GLASS WASH UNITS.	Staff Chief Engineer <i>Installed new pressure gauge</i>
17	6	POTABLE WATER A FEW CHARTS WERE NOT DATED OR HAD DUPLICATE DATES. THESE CHARTS WERE FOR 04/12-13, 04/02-03 AND 03/21. THE CHART FOR 3/25/2004 DID NOT HAVE NOTATION FOR A CALIBRATION CHECK. THE CHARTS FOR 11/29,24, & 26/03 NOTED LEVELS LESS THEN 0.2 PPM AS DID THE CHARTS FOR 02/26 AND 04/15/04. THERE WERE NO NOTATIONS ON THE CHARTS INDICATING WHY THE LEVELS WERE BELOW 0.2 PPM.	Staff Captain / Chief Officer <ul style="list-style-type: none"> <i>New procedures in place. The date is entered on the chart when it is replaced in the morning.</i> <i>Explanation to all jobs and calibrations will be entered onto the chart.</i>
18	8	POTABLE WATER THE VENT HOLES WHERE PLUGGED IN THE BACKFLOW PREVENTION DEVICES INSTALLED ON THE POTABLE WATER LINES SUPPLYING THE GAYLORD HOOD CLEANING SYSTEMS IN THE CREW AND MAIN GALLEYS. THE POTABLE WATER LINES SUPPLYING THE EMERGENCY SHOWER HOSES IN THE BUNKER CHLORINE STATION, AND DISTRIBUTION CHLORINE STATIONS (UPPER AND LOWER LOOPS) WERE NOT FITTED WITH BACKFLOW PREVENTION DEVICES. AN ANTI-SIPHON BACKFLOW PREVENTION DEVICE WAS INSTALLED AT A HOSE CONNECTION POINT IN THE WHIRPOOL SPA TECHNICAL ROOM. ALTHOUGH THIS HOSE WAS SAID TO BE USED TO WASH DOWN THE DECK THIS DEVICE WAS NOT APPROPRIATE GIVEN THE INSTALLATION REQUIREMENTS BY THE MANUFACTURER.	Refrigeration Engineer Staff Chief Engineer <ul style="list-style-type: none"> <i>Checked all stations and changed/installed correct type of backflow prevention where needed.</i> <i>Vent holes on Gaylord backflow prevention removed.</i>

19	8	POTABLE WATER THE FREE CHLORINE RESIDUAL AND PH LEVELS WERE NOT CONSISTENTLY RECORDED PRIOR TO THE START OF BUNKERING. THE READING WERE MISSING FOR 11/01,03,04,07,08,19,22, AND 26/03.	Staff Chief Engineer <i>Standard procedure implemented, sample taken before bunkering and analyzed/logged</i>
20	8	POTABLE WATER THE POTABLE WATER LINES SUPPLYING THE EMERGENCY HOSES WERE NOT STRIPED BLUE.THE POTABLE WATER LINES IN THE GARBAGE ROOM WERE NOT STRIPED BLUE. THE POTABLE WATER LINES SUPPLYING THE SINKS AND EYE WASH STATIONS IN THE POOL AND WHIRLPOOL SPA TECHNICAL ROOMS WERE STRIPED BLUE.	Staff Captain / Chief Officer <i>Corrected.</i>
21	10	WHIRLOOL SPAS THE FREE CHLORINE RESIDUAL WAS NOT RAISED TO 10 PPM AND CIRCULATED FOR 1 HOUR	Staff Captain / Chief Officer <i>New procedure in place. Every night, the level is brought up to more than 10ppm for at least one hour.</i>
22	9	WHIRLPOOL SPAS THERE WERE A FEW READING OVER SEVERAL DAYS WHERE THE FREE CHLORINE RESIDUAL WAS LESS THAN 3.0 AND AS LOW AS 1.8. THESE DATES WERE 02/16,23, &24/04, AND 03/01/04. BETWEEN 01/07-14/04 THE FRE CHLORINE RESIDUALS AT THE WHIRLPOOL SPAS WERE RECORDED AS 4.	Staff Captain / Chief Officer <i>The actual reading is being entered. All personnel involved have been instructed accordingly.</i>
23	*	CHILDREN'S POOL THERE WERE MANY BLANKS IN THE LOG FOR WHEN THE POOL WAS ALLEGEDLY CLOSED.	Staff Captain / Chief Officer <i>Corrected. Logged daily.</i>
24	3	POTABLE WATER THE VESSEL OCCASIONALLY PRODUCES WATER FOR THE TECHNICAL WATER SYSTEM WHILE IN PORT. THE DISTILLATION PLANT ALSO CAPABLE OF PRODUCING POTABLE WATER.	Staff Chief Engineer <i>Technical water tank to be topped up before entering port.</i>
25	41	CHILD ACTIVITY CENTER PROCEDURES ON WHAT SHOULD BE DONE IN THE EVENT A CHILD DEVELOPS SYMPTOMS OF AN INFECTIOUS CHILDHOOD DESEASE WHILE AT THE CENTER WERE NOT AVAILABLE. AN AIRTIGHT WASTE RECEPTACLE WAS NOT PROVIDED IN THE TOILET ROOM. DISPOSABLE DIAPER WERE NOT PROVIDED AT THE DIAPER CHANGING STATION. CLOTH BEAN BAGS WERE AT THE CENTER. THESE BAGS COULD NOT BE CLEANED AND DISINFECTED AS REQUIRED.	Executive Housekeeper <ul style="list-style-type: none"> <i>The procedures as outlined by the inspector will be put in writing and posted in the room.</i> <i>A receptacle has been ordered Req Number: M-030 415</i> <i>Also disposable diapers will be made available.</i> <i>The cloth Beanbags were disposed of and replaced with vinyl Bags.</i>
26	20	CHILD ACTIVITY CENTER A DOMESTIC STYLE REFRIGERATION UNIT WAS NOTED.	Executive Housekeeper <i>The refrigerator has been removed.</i>

27	30	LIDO GALLEY DISHWASH THE SOAP DISPENSER AT THE HANDWASH STATION NEAR THE SOILED DROP-OFF WAS BROKEN.	<i>The Soap dispenser has been replaced with a new one.</i>
28	34	LIDO GALLEY DISHWASH THE DRAIN FOR THE HANDWASH STATION NEAR THE SOILED DROP-OFF WAS DIRECTED TO THE DECK AND NOT A DECK DRAIN.	Staff Chief Engineer <i>Corrected</i>
29	20	LIDO DISHWASH SLOTTED FASTENERS WERE NOTED IN THE STACK OVENS.	Staff Chief Engineer <i>Replaced</i>
30	26	LIDO DISHWASH THE CORNERS AND AREAS AROUND THE FASTENERS WERE SLIGHTLY SOILED WITH GREASE IN THE STACK OVENS.	<i>Corrected during inspection ... Also better cleaning and supervision will be put in place.</i>
31	22	LIDO DISHWASH THE PRESSURE AT THE DISHWASH MACHINE WAS 30 PSI, WHICH WAS ABOVE THE MANUFACTURER'S RECOMMEND RANGE.	Staff Chief Engineer <i>Changed pressure gauge</i>
32	33	LIDO BUFFET GENERAL THE DECK UNDER THE TECHNICAL SPACES WAS SOILED UNDER THE COFFEE STATIONS AND BUFFET LINES.THIS WAS ALSO NOTED IN THE PIZZERIA.	Restaurant Manager / Sanitation Supervisor / Staff Chief Engineer <i>A general cleaning was done and a routine cleaning schedule has been put in place.</i>
33	27	LIDO BUFFET GENERAL THE TECHNICAL SPACES UNDER THE BUFFETS, AND COFFEE STATIONS WERE SOILED.THIS WAS ALSO NOTED IN THE PIZZERIA	Restaurant Manager Sanitation Supervisor <i>A general cleaning was done and a routine cleaning schedule has been put in place (same as 32)</i>
34	19	LIDO BUFFET THE SNEEZE GUARD FOR THE BREAD STATION WAS TOO HIGH.	Staff Captain / Staff Chief Engineer <i>New sneeze guard to be ordered.</i>
35	20	DECK 7 ROOM SERVICE PANTRY A DOMESTIC STYLE MICROWAVE AND TOASTER WERE NOTED IN THIS PANTRY. THE MICROWAVE WAS NOTED TO HAVE A PIANO STYLE HINGE.	Executive Housekeeper <i>The toaster does have a UL & NSF approval. This information will be sent to the inspector. However, the Microwave will be changed, as it doesn't have the approval.</i>
36	*	Corrective Action Statement In developing the corrective action statement for this inspection, critical – item deficiencies (designated with yes in critical column (worth 3-5 points), whether debited or not, should include standard operating procedures and monitoring procedures implemented to prevent the recurrence of the critical deficiency.	